

MULTI-DAY FOOD/CONDIMENT BAR PRODUCTION RECORD

TRADITIONAL MENU PLANNING SFA: Your School District USA Site: Your School Site USA

Production records are required daily for all meals claimed for reimbursement. This production record is designed for schools that have an ongoing food/salad bar. It is also useful for self-service condiments. Write in items used routinely before copying the form. The 'total amount used' column is used for nutrient analysis and documentation of meal pattern requirements.

Week of: <u>Month/Day</u> Year: <u>XXXX</u>	Monday			Tuesday			Wednesday			Thursday			Friday				Total # Planned		
	E	H	A	E	H	A	E	H	A	E	H	A	E	H	A		E	H	A
Record Daily Planned Participation: ⇒ E (K-3) H (4-12) A (Adult)	60	90	7				60	80	5				50	80	7		170	250	19
Food Items Used and Form	Recipe #/# Servings or Product Name & Code # or Commodity															Leftovers ⇒	Total Amount Used		
Lettuce Salad Mix	10#						10#						10#			0	30#		
Baby Carrots	11#						10#						10#			0	31#		
Peaches, canned lite syrup	1 #10												1 #10			1/ #10	1.5#10		
Fresh cantaloupe A/P, cubed	15#															0	15#		
Jello w/applesauce SR #2 50 svg (1/2 c)	50 svg															0	50 svg		
Fresh apples	50 ea												25			5	70		
Cheese, Am processed shredded commodity	8#						8#						8#			2#	22#		
Cottage Cheese 1% (5 # cartons)	10#						10#									0	20#		
Ranch Dressing lite	2 gal						1 gal						1 gal			1/2 gal	3.5 gal		
BBQ Sauce	2 gal															1/2 gal	1.5 gal		
Jelly pkts (1 T)	125 pkts															25 pkts	100 pkts		
Celery A/P, fresh raw stix							7.5#									0	7.5#		
Bananas, fresh whole							60						50			0	110		
Pears, canned lite syrup							1 #10									0	1 #10		

Ketchup					2 gal	0	2 gal
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